

# GOING OFF GRID: UTILITY OUTAGES

Lakewood Ranch  
Community Emergency Response Team  
[www.lwrcert.org](http://www.lwrcert.org)



Keep the refrigerator and freezer doors closed. Food should be okay for around 4 hours. Refer to the chart below to know when to save food and when to throw it out.

<b>FOOD IN REFRIGERATOR</b>	<b>Held above 40 °F for over 2 hours</b>
<b>MEAT, POULTRY, SEAFOOD:</b> Any raw, leftover, or thawing. Also includes soy meat substitutes, salads, lunch meats, pizza, cans that have been opened, fish, or meat sauces.	Discard
<b>CHEESE:</b> Any soft cheeses, shredded cheeses, or low-fat cheeses	Discard
Hard cheeses such as cheddar, colby, swiss, parmesan, provolone, romano, or hard cheeses grated in can or jar	Safe
<b>DAIRY:</b> Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk, opened baby formula	Discard
Butter, margarine	Safe
<b>EGGS:</b> All eggs and egg products, such as puddings	Discard
<b>CASSEROLES, SOUPS, STEWS</b>	Discard
<b>FRUITS:</b> Fresh fruits, cut	Discard
Opened fruit juices or canned fruits, along with fresh fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe
<b>SAUCES, SPREADS, JAMS:</b> Opened mayonnaise, tartar sauce, horseradish	Discard if above 50 °F for over 8 hours
Other sauces, including soy, barbecue, taco. Also peanut butter, jelly, relish, mustard, catsup, olives, pickles, and vinegar-based dressings.	Safe
Opened creamy-based dressings and opened spaghetti sauce	Discard
<b>BREAD, CAKES, COOKIES, PASTA, GRAINS, PASTRY:</b> Bread, rolls, cakes, muffins, quick breads, tortillas, waffles, pancakes, bagels, fruit pies	Safe
All other rolls, dough, cooked pasta, rice, potatoes, pasta salads, fresh pasta, cheesecake, cream-filled pastries or pie	Discard
<b>VEGETABLES:</b> Fresh raw vegetables or mushrooms, herbs, spices	Safe
All other pre-cut, pre-washed, cooked vegetables, tofu, opened vegetable juice, garlic in oil, potato salad	Discard

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<b>FOOD IN FREEZER</b>	<b>Still contains ice crystals and feels as cold as if refrigerated</b>	<b>Thawed; held above 40 °F for over 2 hours</b>
<b>MEAT, POULTRY, SEAFOOD</b>	Refreeze. However, seafood will have some texture and flavor loss.	Discard
<b>DAIRY:</b> Milk and soft or semi-soft cheese	Refreeze. May lose some texture.	Discard
Eggs (out of shell) and egg products	Refreeze	Discard
Ice cream, frozen yogurt	Discard	Discard
Hard and shredded cheeses, casseroles with dairy products, cheesecake	Refreeze	Refreeze
<b>FRUITS:</b> Juices, packaged fruits	Refreeze. However, home or commercially packaged fruits will have texture and flavor change.	Refreeze. Discard if mold, yeasty smell, or sliminess develops.
<b>VEGETABLES:</b> Juices, packaged vegetables	Refreeze. Vegetables may suffer texture and flavor loss.	Discard after held above 40 °F for 6 hours
<b>BREADS, PASTRIES:</b> Breads, rolls, muffins, cakes (without custard fillings)	Refreeze	Refreeze
Cakes, pies, pastries with custard or cheese filling	Refreeze	Discard
Pie crusts, commercial and homemade bread dough	Refreeze. Some quality loss may occur.	Refreeze. Quality loss is considerable.
<b>OTHER:</b> Casseroles – pasta, rice based	Refreeze	Discard
Flour, cornmeal, nuts, waffles, pancakes, bagels	Refreeze	Refreeze
Frozen meals	Refreeze	Discard

For more information, see <http://www.foodsafety.gov/keep/emergency/index.html>